

pickup of the batter and breading was at a rate of about 22 wt %. Once breaded, egg cores were par-fried for 30 seconds at 200° C., frozen and then packaged.

Example 2

[0047] This Example illustrates another embodiment of egg product produced in accordance with the invention.

[0048] The procedure of Example 1 was repeated except that cheese particulates ended into the cooled scrambled egg prior to extrusion, using a dough mixer, gently.

[0049] The formulation of the egg core is set forth in the following Table VIII:

TABLE VIII

<u>Egg Core</u>	
Ingredient	wt %
Whole Egg	72.48
Canola Oil	0.88
Water	8.76
Salt	0.79
Citric Acid	0.02
Xanthan Gum	0.27
Skim Milk Powder	2.62
Modified Starch	1.32
Pepper Oleoresin	0.01
Cheese Particulate	5.67
Liquid Albumen	6.53
Gelatin	0.65
Total	100.00

[0050] The formulation of the nuggets was the same as in Example 1.

Example 3

[0051] This Example illustrates another embodiment of egg product produced in accordance with the invention.

[0052] The procedure of Example 1 was repeated except that bacon pieces were the partially scrambled egg prior to adding the liquid albumen and gelatin.

[0053] The formulation of the egg core as set forth in the following IX:

TABLE IX

<u>Egg Core</u>	
Ingredient	wt %
Whole Egg	75.16
Canola Oil	0.92
Water	9.18
Salt	0.76
Citric Acid	0.02
Xanthan Gum	0.28
Skim Milk Powder	2.75
Modified Starch	1.38
Pepper Oleoresin	0.01
Bacon Pieces	2.06
Liquid Albumen	6.80
Gelatin	0.68
Total	100.00

[0054] The formulation of the nuggets was the same as in Example 1.

SUMMARY OF THE DISCLOSURE

[0055] In summary of this disclosure, the present invention provides a novel egg product comprising a scrambled egg filling and breaded coating. Modifications are possible within the scope of this invention.

What we claim is:

1. A snack food product comprising a shaped core of a coherent mass of scrambled eggs enrobed in an outer batter coating.

2. The product of claim 1 wherein said batter coating also is breaded.

3. The product of claim 1 having an elongate shape.

4. The product of claim 1 wherein said core comprises about 70 to about 80 wt % of the product.

5. The product of claim 1 wherein said shaped core includes liquid albumen and gelatin to provide structural integrity to the core.

6. The product of claim 5 wherein said liquid albumen is used in an amount of about 6 to about 7 wt % of the core and said gelatin is used in an amount of about 0.5 to about 1 wt % of the core.

7. The product of claim 5 wherein said shaped core includes seasonings.

8. The product of claim 7 wherein said seasonings are salt and pepper, present in amounts of about 1 to about 2 wt % and about 0.01 to about 0.05 wt %, respectively, of the core.

9. The product of claim 8 wherein said shaped core includes scrambled egg production assistance ingredients.

10. The product of claim 9 wherein said production assistance ingredients comprise edible oil, water, citric acid, xanthan gum, skim milk powder and modified starch.

11. The product of claim 10 wherein said production assistance ingredients are present in weight percent amounts of the core:

Edible oil	about 0.05 to about 1 wt %
Water	about 5 to about 15 wt %
Citric acid	about 0.01 to about 0.1 wt %
Xanthan gum	about 0.2 to about 0.3 wt %
Skim milk powder	about 2.5 to about 3 wt %
Modified starch	about 1 to about 2 wt %

12. The product of claim 10 wherein the core contains particulates selected from the group consisting of cheese, bacon, onion, ham and vegetables.

13. The product of claim 12 wherein the particulates are cheese particulates present in an amount of about 4 to about 6 wt % of the core.

14. The product of claim 12 wherein the particulates are bacon pieces present in an amount of about 1 to about 2 wt % of the core.

15. The product of claim 2 wherein said coating comprises a predest on said egg core, a batter on said predest and breading on said batter.

16. The product of claim 15 wherein the predest is used in an amount of about 1 to about 3 wt % of the product, batter and water in an amount of about 6 to about 10 wt % of the product, and breading in an amount of about 6 to about 8 wt %.